



The Brewer's League Journal



Volume 9, Issue 3

March 2004

**Brew Lagers
Now!**

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The Real Party Pig

2003 EUROPEAN DRIVING TOUR (PART 9) The Final Installment!

By: Lori Brown

Brugge - May 11-13, 2003

We arrived in Brugge (or Bruges, depending on your language) mid-afternoon to find the center of the city (and the road to our hotel) closed to all vehicles. After being confused for a while, we finally figured out there was a marathon running event that was finishing in the city. We finally parked the car and walked into the walled medieval city to our hotel.

Later that day the race was over and we were able to drive into the city. Brugge is a beautiful city with many canals, arched stone bridges, and winding pedestrian streets throughout. It is a great walking city. We did not need our car at all. The hotel we stayed at even had complementary bicycles for the guests. Imagine riding a bike alongside canals and windmills.

Brugge is a fantastic city for a beer geek. There are bottle shops and specialty beer restaurants and watering holes throughout the city. The "Bier Tempel" was my favorite bottle shop – great selection and great prices. I found bottled Westvleteren 12 (Trappist barleywine) for about 3 Euros.

We took the guided brewery tour at Straffe Hendrick (see Gordon Legg's article about this tour in the June 2003 newsletter.) It was a fantastic tour of a brewery that still had equipment from several hundred years ago. Like any good brewery tour – it included a beer tasting at the end. We (even Phil) has their Blonde.

We ate an excellent variety of foods in Brugge – from fresh salmon to white asparagus, and omelets to Belgian (not French) fries served with mayonnaise. We ate Belgian chocolate as often as possible. It was fun to be able to order Duvel with one of my

**THE NEXT MEETING WILL BE MARCH 11
at THE FLYING PIG 7:00PM**



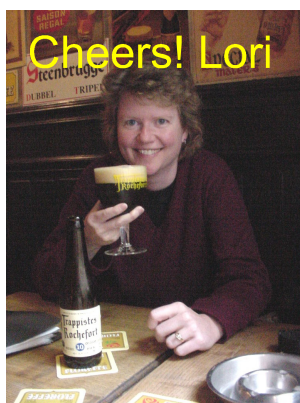
Brugge Belgium

meals. It was served with about two inches of pure white head in a large, rounded goblet. Duvel is a beer that looks like a tripel, and packs a similar alcoholic punch. Very deceptive little devil! The best lists rivaled the food menu just about everywhere we went.

The highlight of Brugge for me was the Bruges Beertje (or Brugge Bear). This is a little hole in the wall beer café run by a husband and wife. They don't serve much in the way of food, but they hand you a notebook containing the beer list, yes I said notebook. There are pages and pages to flip through as you make your decision. Each beer also has a special glass that is specific to the brewery, and yes, they have the right glass for every beer on the list. They have over 300 bottled beers in the cellar, and a limited number of additional beers on tap. The beer list reads like a who's who of Belgian brewers. The toughest decision is deciding where to start. I chose a Rochefort 10. This is another Trappist barleywine. Daisy, the owner, brought out the bottle, opened it at the table, and with precise skill, poured the beer into its appropriate glassware, creating a large head, and leaving only the yeast behind. One taste and I knew I was in beer nirvana. Rochefort 10 makes my short list of desert island beers. This was one of the best beers I sampled on the entire trip. (I even had to stop off at a bottle shop on our way back to the hotel to pick up a bottle to bring back to the states.)

After our stay in Brugge, we left Belgium and went down to France. France actually has some good beer and breweries, but we decided to switch over to wine as our beverage of choice. We turned in our car near the Arc de Triumph to be shipped back home, and stayed in Paris for 5 days before returning home ourselves. I had lived just outside of Paris for a year during college and it was fun to take Phil to some of my favorite places in the city. As you would expect, the French wines were fantastic (and finally something Phil was interested in drinking), but I will save those wine stories for another group.

Well, almost a year later, I have finally been able to share our European driving (beer) tour with you. Thank you for coming along! If it inspires any of you to try a new beer or plan a vacation, please share your experiences with the group.



Thanks to Lori Brown for all of the great driving tour articles. Not only do articles make for an easy newsletter to publish, they make for an interesting newsletter to read.

Thank You Lori!



GEBL**TASTING/SPEAKER CALENDAR**
2004

March-	Speaker
April-	Extract
May-	Speaker
June-	Browns and Milds
July-	Speaker
August-	IPA
September-	Speaker
October-	English Bitters
November-	Speaker
December-	Winter Warmers (Big Beers)

GEBL**TASTING/SPEAKER CALENDAR**
2005

January-	Porters
February-	Speaker
March-	Open Lagers
April-	Speaker
May-	Belgians



Thanks to Jon Tobey for giving the
informative talk on Mead and
bringing all of the great samples.

**GEBL Chemicals Still Available**

1 gallon of Star San	\$24.68/bottle
4- 32 oz. bottles of Star San	\$11.58/bottle
1 lb. packages of PBW	\$2.63/lb.

Contact Shelley 360-691-7042

**GEBL Shirts Still Available**

Contact Shane
425-346-6733



GEBL Tasting Summary

	Style:	Cider and Mead							
	Date:	2/12/2004							
				Averages					
	Brewer	Brew	Cat.	Aroma	Appearance	Flavor	Mouth-feel	Overall	Total
Comm 1	Will Fredin	Cider	26a	7.50	2.39	11.94	3.33	6.06	31.22
HB1	Julie Wilson	Cider	26a	7.33	2.44	8.39	2.67	4.61	25.44
HB2	Shelley Albright	Cider	26a	8.06	2.24	10.12	3.00	5.94	29.35
HB3	Fred Farris	Pymment	25d	8.62	2.54	12.46	3.54	6.54	33.69
HB4	Mark Milrod	Mead	25a	6.50	2.42	7.83	2.42	4.08	23.25
HB5	Eric Wilson	Mead	25a	8.46	2.62	12.92	3.54	7.08	34.62
HB6	Lori Brown	Dry Blackberry Melomel	25e	7.93	2.86	13.07	3.36	7.00	34.21
			Out of:	12	3	20	5	10	50

Missing Library Books!

Below is a list of the books that we are missing from the library. We also have some Zymurgy magazines missing. Please, if you have one or more of these books checked out of the GEBL library, contact our librarian for the year, Will Fredin.

Stout

Barley Wine

Brew chem. 101

Brew Ware

Brewpub explorer

Home Brewers Gold

The Complete Book of Home Brewing

Zymurgy

Classic Beer Style Series 10

Classic Beer Style Series 11

The basics of home brewing chemistry

Adapt, find, and build home brewing equipment

Pacific NW, 2000

1996 award winning brews

Equipment, ingredients, and recipes

Tips and gadgets

Micahel J Lewis

Fal Allen & Dick Cantwell

Lee W. Janson

Karl Lutzen&Randy Mosher

Ina Zucker

Charlie Papazian

Dave Miller

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AHA Style Calendar



April 2004 Mead

May 2004 Extract Brews

August 2004 Wheat Beer

September/October 2004 Smoked Beer

November/December 2004 IPA



The current BJCP judges that we have in the GEBL club

Lori Brown
 Jeff Dalziel
 Fred Farris
 Dennis Fugier
 Louise Fugier
 Gordon Legg
 Marc Milrod
 Jeannie McWilliams
 Val Oliver
 Philip Spanel



Maybe Scot Oliver and Jim Brischke

UPCOMING BEER EVENTS

March 6th: Annual Winter Beer Festival at Elysian Brewing from 2-10PM

March 11: will be the annual Brewer's Night featuring LaConner and Boundary Bay at the Dog and Pony Alehouse.

March 13th-14th: ST. PATRICK'S CASCADIA HOMEBREW COMPETITION

Go to <http://www.cascadebrewersguild.org/> for the details.

Friday, March 19th & Saturday, March 20th 2nd Annual Hops on Equinox- Spring Beer Festival at the Seattle Center's Fisher Pavilion.

Saturday, May 1st: Big Brew 2004 Hosted by the Fredins

Brew a lot of beer

Pick up your same recipe competition kits. The style will be an American Pale Ale.

Brew for the Evergreen State Fair. Entries are usually due the first weekend in August.

Same recipe competition: Will be held at the GEBL BBQ, hosted by the Albrights.

Date to be determined.